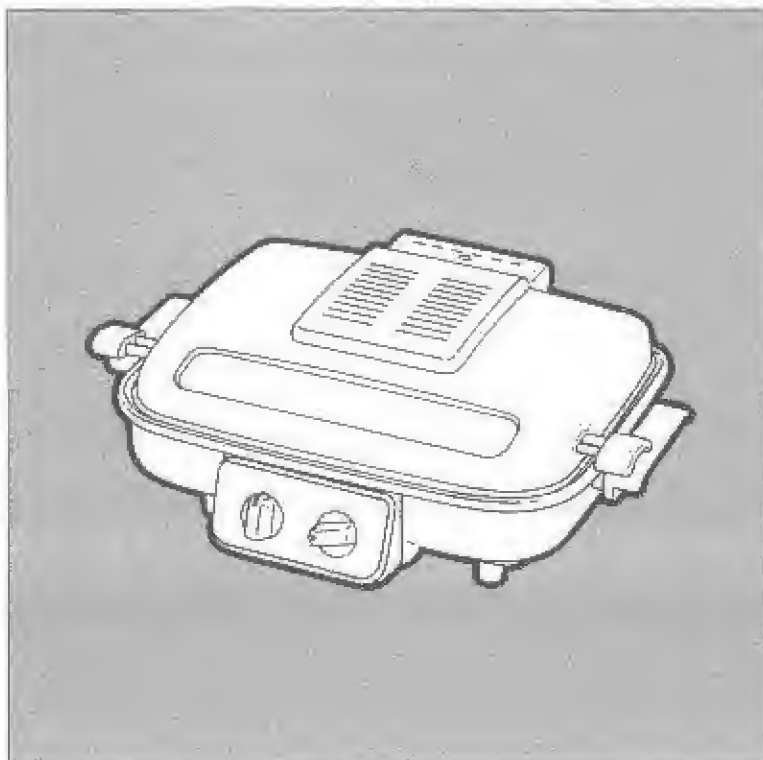


Operating Instructions

Electric Fish Roaster
NF-RT300N



 **National**TM

Before operating this unit, please read these instructions completely.
This product is intended for household use only.

この説明書をよくお読みのうえ、正しくお使い下さい。そのあと大切に保管して下さい。
この製品は家庭用です。

在使用本機前，請詳閱讀此使用說明書，此產品只限用於家庭用。

본 제품을 사용하기 전에 이 설명서를 잘 읽어 주십시오. 본 제품의 용도는 가정용에 한합니다.

Thank you for purchasing the National Electric Fish Roaster.
For optimum performance and safety, please read these
instructions carefully.
This unit is for household use only.

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IMPORTANT SAFEGUARDS

When using electrical appliances, follow basic safety precautions to reduce the risk of fire, electrical shock, and/or injury:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not place cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug unit from outlet when not in use and before cleaning.
Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner.
Return appliance to an authorized service facility for examination, repair, or adjustment.
7. Only use accessories approved for use with this unit to avoid injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or an electric burner, or in a heated oven.
11. To disconnect turn all controls to the off position and remove plug from wall outlet.
12. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

NOTE:

- A. A short power-supply cord is provided to reduce the risks of becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used if care is exercised in their use.
- C. If extension cord is used:
 - (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance,
and
 - (2) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- D. This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to override this safety feature.

Cautions ご注意

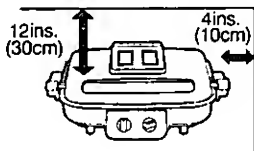
注意項目 주의사항

- During operation, keep things a minimum of 4 ins. away from the body and 12 ins. above the roaster. (To avoid fire risk.)

- 本体まわりは10cm以上、上側は30cm以上離して使う。(火災のおそれ)

- 本機周囲10厘米以内
和上端30厘米以内、
請勿放置物品。(防止火災)

- 본체 주위에는 10cm이상,
윗 쪽은 30cm이상
간격을 두고 사용한
다. (화재발생 우려)

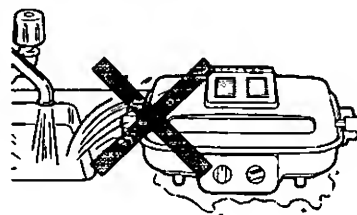


- Do not splash water on the hot window. (The glass may be broken.)

- 熱いガラス窓に水をかけない。(割れるおそれ)

- 뜨거운 확인창에 물
을 끼얹지 않는다.
(금이 갈 우려가 있다)

- 請勿將冷水灑在熱的
玻璃窗上 (防止破裂)

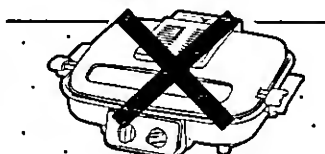


- Do not use on low-heat-resistant surfaces such as carpets. (To avoid fire risk.)

- じゅうたんなど熱に弱いものの上で使わない。(火災のおそれ)

- 請勿放置於地毯等耐
熱性不強的物品之上
使用 (防止火災)

- 융단등 열에 약한 물
건 위에서는 사용하
지 않는다. (화재발생
우려)

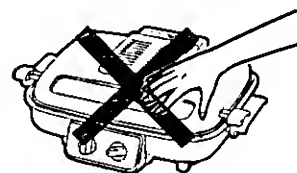


- Do not touch the hot window or the hot metal. (You may be burnt.)

- ガラス窓・金属部をさわらない。(やけどのおそれ)

- 請勿接觸玻璃窓和金
屬部分 (防止燙傷)

- 확인창·금속부분에
손을 대지 않는다.
(화상을 입을 우려가
있다)

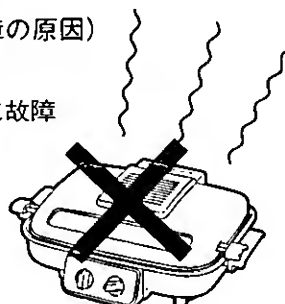


- Do not preheat too long. (Failure may occur.) (5 min.)

- 予熱を長くしない。(故障の原因)
(5分)

- 預熱時間勿太長 (會造成故障
的原因)。(5分鐘)

- 예열을 오래하지 않
는다. (고장의 원인)
(5분)



- When roasting successively, remove roasting juices every time.

Be careful when removing roasting juices because the tray and the juices are hot. (Fats from food may catch fire.)

- 続けて焼く時は、受け皿の汁を毎回捨てる。
熱いのでご注意！(燃えるおそれ)

- 接著烤的時候應每次倒掉接油汁盤裏的油汁。
燙！請注意！(防止魚烤燃)

- 연이어 생선을 구울
때에는 받침용기의
기름기 및 수분을 매
회 버린다. 뜨거우므
로 주의하여 주십시
오! (인화할 우려가
있다)

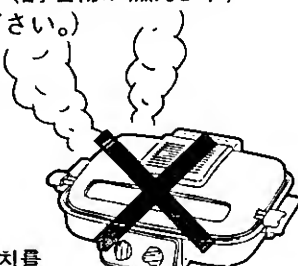


- Do not roast food too long. (Food may catch fire.) (See guidance on P.6.)

- 必要以上加熱しない。(調理物が燃えます)
(P.10の目安を参照下さい。)

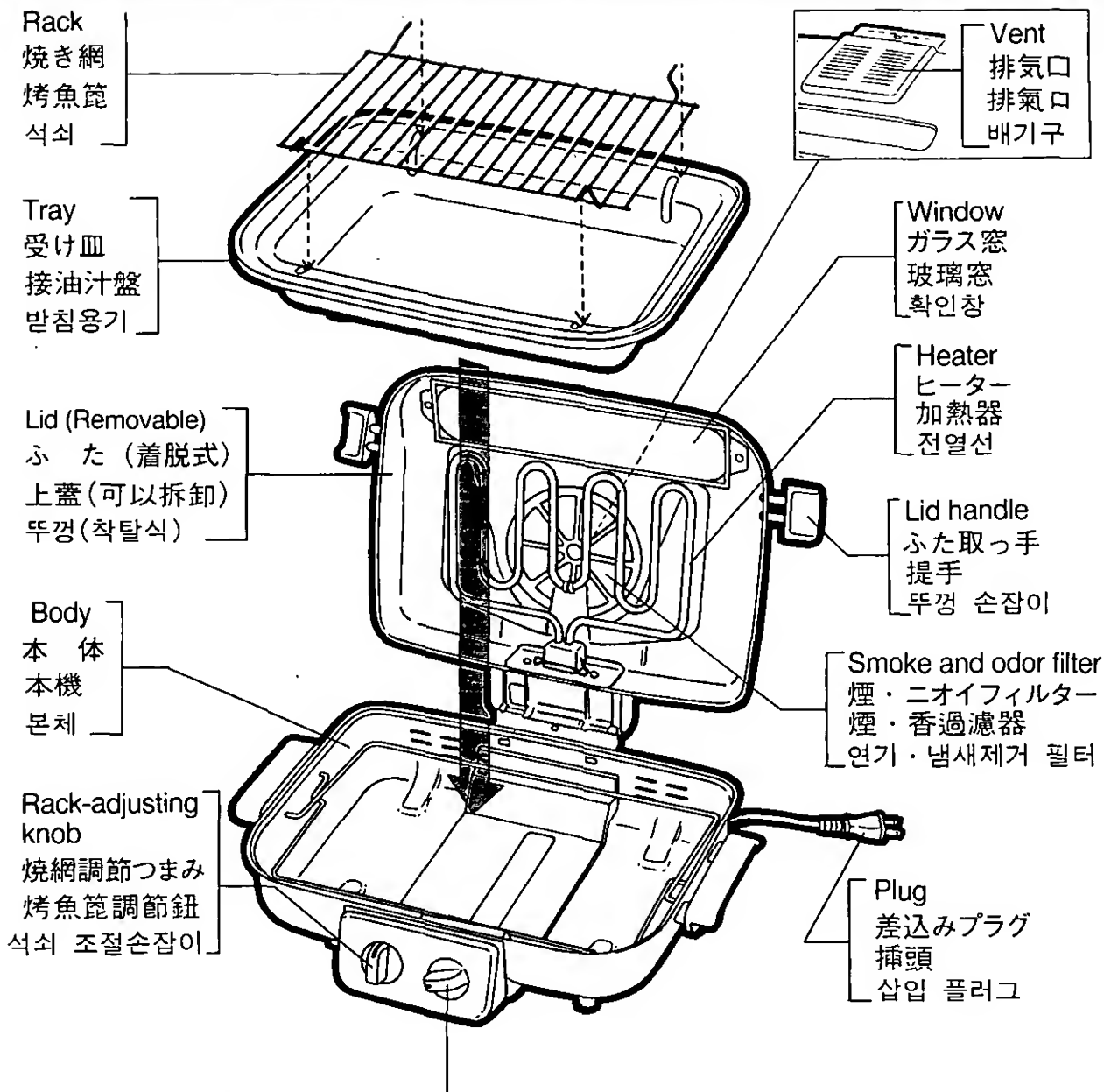
- 請勿在必要的時間限
度以上加熱 (防止魚
烤燃) (請參看第14頁
的時間基準。)

- 필요이상 가열하지
않는다. (생선이 타버
린다) (18페이지의 기준치를
참조하여 주십시오。)

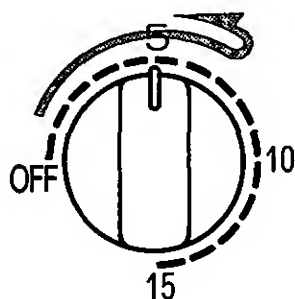


Parts Identification 各部のなまえ

各件名稱 각부의 명칭



Timer タイムスイッチ 定時器 타임 스위치



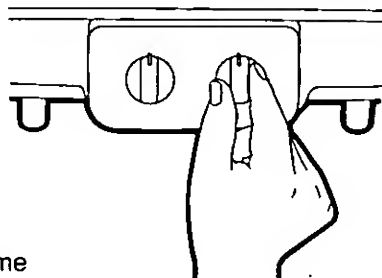
- Use the timer to control the time of preheating and roasting.
- The timer rings when the grill switches off.
※ For Less than 5-minute cooking, turn to 6 and then set to exact time.
- 予熱・焼き時間の目安として使う。
- 切れると「チーン」と鳴る。
※ 「5」以下に合わせるときは、「6」以上に回して戻す。
- 用於預熱、烤鱼時間的基準
- 定時到了以後鳴時
※ 定「5」以下時, 先扭到「6」以上再扭回。
- 예열·굽는 시간의 기준으로서 사용.
- 끝나면 「징」이란 소리가 난다.
※ 「5」이하로 맞출 때는 「6」이상으로 돌린 후 다시 되돌려 맞춘다.

How to Use

1

Turn on the switch and preheat the roaster for 5 minutes.
(When all the parts are clean and dry as initial use.)

- Adjust the timer to "5".

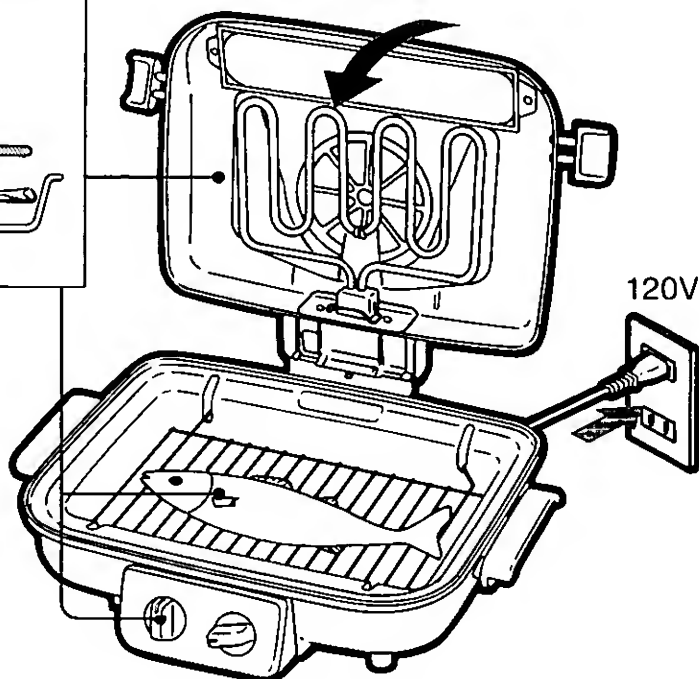
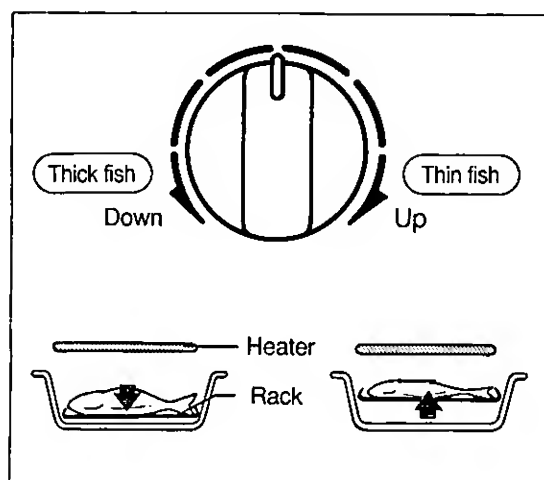


- When operating the unit for the first time, it may emit some smoke from the vent, however, this is not a malfunction.

2

Place fish on the rack. Close the lid. Adjust the rack height.

- Adjust the rack height by rotating the rack-adjusting knob.

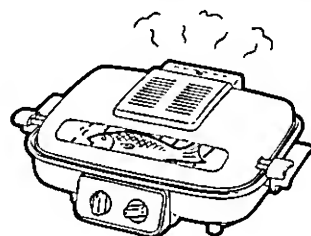


Cautions

- The roaster is a high-temperature appliance; overheating may cause food to catch fire. Keep a close eye on the roaster while using it. (When you are called away from the roaster, make sure to turn off the timer or the switch.)
- If the roaster overheats and you then open the lid, flames may blaze up because air flows into the roaster. If this happens, immediately close the lid, turn off the switch and unplug it.

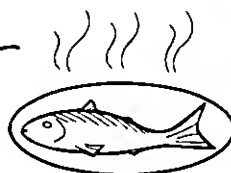
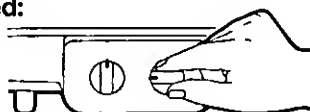
3 Roasting

- Roast fish one side at a time, adjusting the timer each time.
When the timer rings, check the roasted color.
If roasting on one side is enough, turn over fish.



4 When roasting is finished:

- ① Turn off the timer.
- ② Take out the fish.
- ③ Pull out the plug.



Standard roasting time

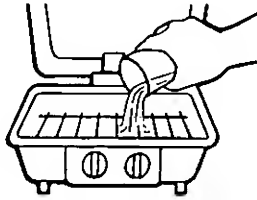
	Time (approx.) minutes	
	Side served upward	Side served downward
Roasting salted horse mackerel 1 fish (approx. 9 ins., about 1/2 lbs.)	6~10	3~6
Roasting salted salmon 1 piece (approx. 2 oz.)	3~7	2~5
Roasting salted saury 1 fish (approx. 11 ins., 3 3/4 oz.)	6~10	3~6
Roasting dried horse mackerel 1 fish (approx. 6 ins., 2 1/2 oz.)	3~7	2~5
Broiling yellowtail with soy sauce (Teriyaki) 1 piece (approx. 2 3/4 oz.) ● After about 80% grilling yellowtail without sauce, broil after glazing soy sauce.	4~8 (about 80%)	2~5
Chicken breast (approx. 6 ins.X4 ins., 1 1/2 ins. thick, 3 1/2 oz.)	6~7	8~9
Beef steak (approx. 7 3/4 ins.X2 3/4 ins., 3/4 ins. thick, 10 1/2 oz.)	5~6	5~6

※If you grill several pieces of fish at a time, lengthen the grill time by about 1 minute.

Fish to be Cooked

■ For fatty fish and fish which produces a lot of smoke

- Before preheating, pour water (approx. one cup) into the tray.



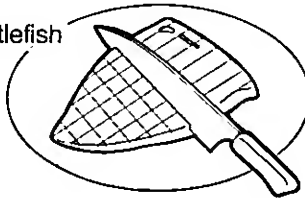
Fish preserved in
miso, roasting with soy
sauce (Teriyaki)
(produces much smoke)
Saury, sardin
(fatty)

- ※ When roasting successively, remove water in the tray and replace with fresh water every time.
- ※ When roasting with salt or roasting dried fish, you need not pour water into the tray.
- ※ The rate of fat changes according to season.

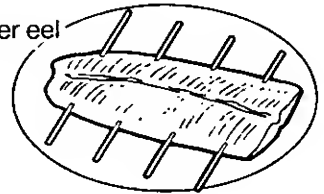
■ For fish which increase in thickness when roasted.

- Score or skewer fish.

Cuttlefish

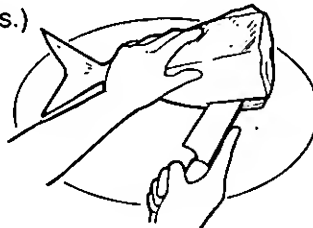


Conger eel



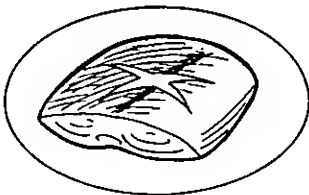
■ For thick fish

- Cut fish to make thickness 3.5 cm (approx. 1 1/3 ins.) maximum.

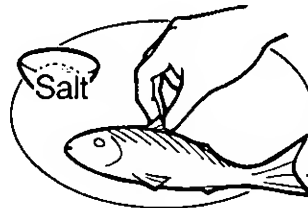


■ Hints for successful grilling

- Score on the side to be served upward and roast that side first.
- Cover the tail and fin with salt. (Salt for decorating the fish.)



Roasting finishes earlier.



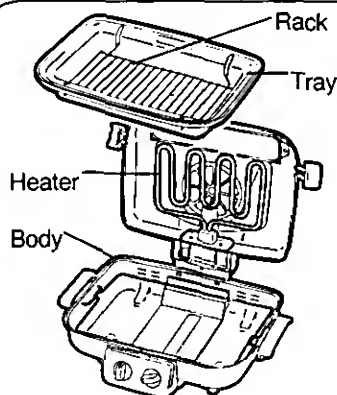
Fish loses less shape and is less charred.

■ Freshness is important!

- Use as fresh fish as possible.

To Clean

Daily cleaning



- Unplug and clean the roaster after it cools down.
- Clean the roaster as soon as possible after it cools down.
- Clean with kitchen detergent and sponge.

Rack · Tray

- Clean the roaster with a sponge.

Heater · Body

- Wipe the roaster with well-wrung towel.
- ※ Do not wash the roaster by submerging it in water.



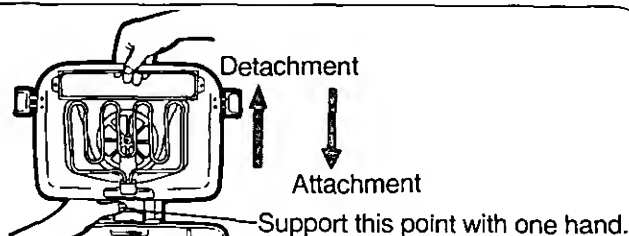
Benzine, thinner, brush,
polishing powder.
(The surface is scratched.)

When the lid is dirty

- Detach and disassemble the lid. Wash it and dry sufficiently.
(If water is left behind, steam is generated from the vent at the time of preheating.)
- ※ Do not wash the roaster by submerging it in water.
- ※ Do not scrub the vent and smoke and odor filter.

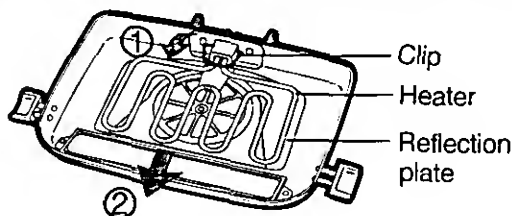
■ How to detach the lid

- Open the lid vertically and pull it up.
- Attach the lid securely in the reverse order of detachment.



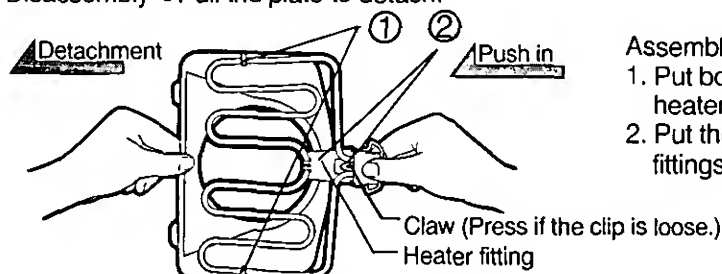
■ How to detach the heater and reflection plate.

- After detaching the lid from the body, put down the clip and pull out the heater and reflection plate.
- When installing, force up the clip until it clicks into place.



■ Disassembling/Assembling of the heater and reflection plate.

Disassembly ● Pull the plate to detach.



Assembly

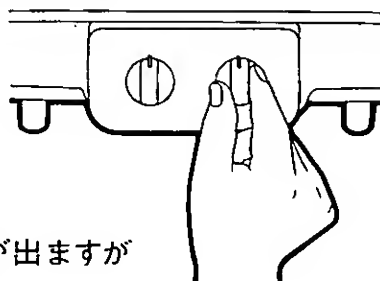
1. Put both sides of the heater through the heater receivers.
2. Put the reflection plate between the heater fittings and claw. Then push in the plate.

使いかた

1

スイッチを入れ5分予熱する
(使い初め、各部のお手入れができている時。)

- タイムスイッチを「5」に合わせる。

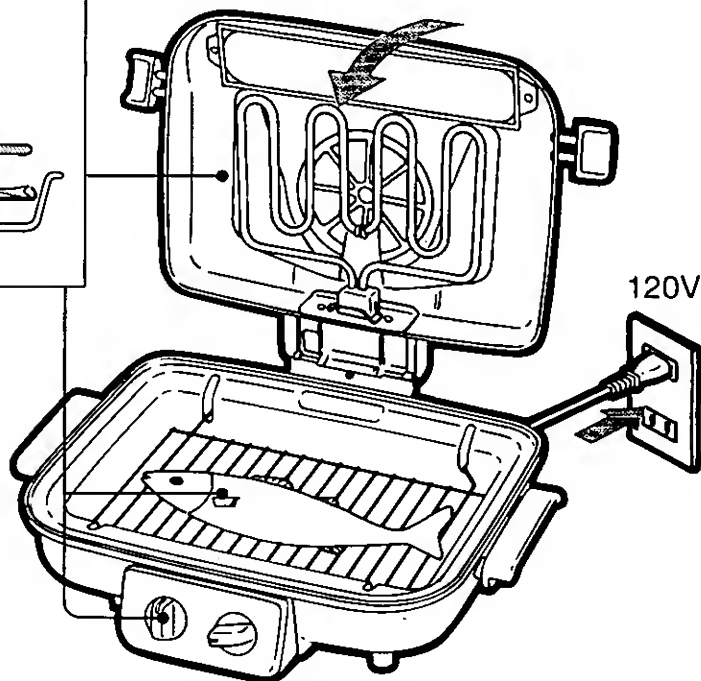
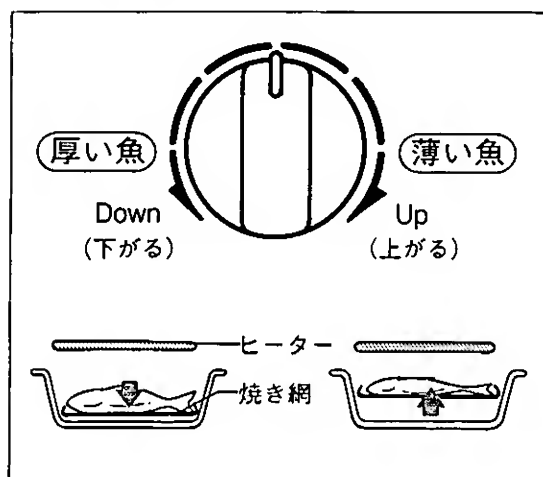


- 初めてご使用になるときは、排気口から煙が出ますが故障ではありません。

2

魚をのせふたをして高さを調節する

- 焼網調節つまみを回して調節。

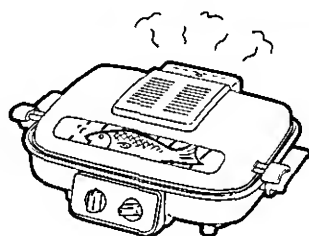


お願い

- 高熱器具のため、必要以上に加熱すると調理物が燃える場合があります。調理中はそばを離れないでください。
(そばを離れる場合は必ずタイムスイッチを切ってください。)
- 加熱しすぎてふたを開けると、空気が流れ込んで炎が上がる場合があります。そのときは、すぐにふたを閉め、スイッチを切ってプラグを抜いてください。

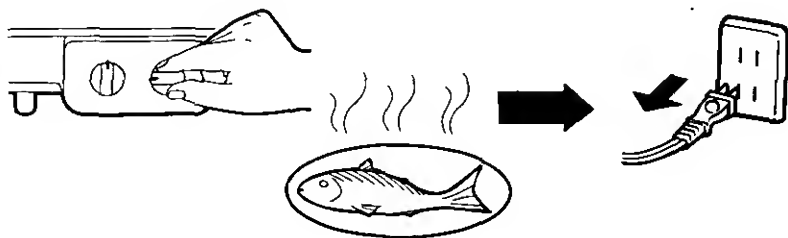
3 焼く

- 片面ずつタイムスイッチを合わせて焼く。
「チーン」となったら、焼き色を確かめて裏返す。



4 焼あがったら

- ①タイムスイッチを切る
- ②魚を出す
- ③プラグを抜く



焼き時間の目安

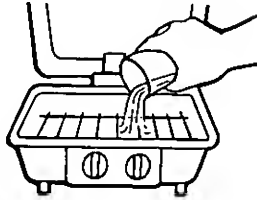
	時間 (約) 分	
	表	裏
あじ塩焼 1尾 (長さ約23cm・約200g)	6～10	3～6
さけ塩焼 1きれ (約60g)	3～7	2～5
さんま塩焼 1尾 (長さ約28cm・約110g)	6～10	3～6
あじ干物 1尾 (長さ約16cm・約70g)	3～7	2～5
ぶり照り焼 1きれ (約80g) ●素焼きで、8割がた焼けたら、 タレをぬりながら照りをつける。	4～8 (8割がた)	2～5
鶏の胸肉 (Chicken Breast) (長さ約15cm・幅約10cm・厚み約4cm・約100g)	6～7	8～9
ステーキ1枚 (Beef steak) (長さ約20cm・幅約7cm・厚み約2cm・約300g)	5～6	5～6

※数の多い時は1分ほど長めに！

調理物について

■煙が多く出るものや脂分の多い魚は

- 予熱前に受け皿に水(200ml)を入れて、焼く。



みそづけ・照り焼
(煙が多く出る)
さんま・いわし
(脂分が多い)

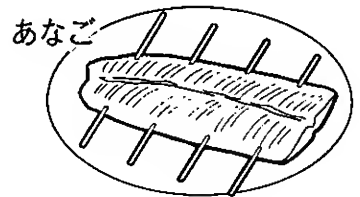
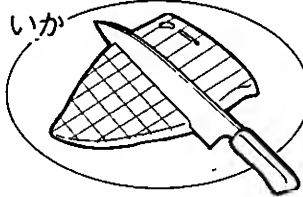
※続けて焼くときは、焼くたびに受け皿の汁を捨てて水を入れる。

※塩焼・干物は、水なしでOK!

※脂分などは、季節により変わります。

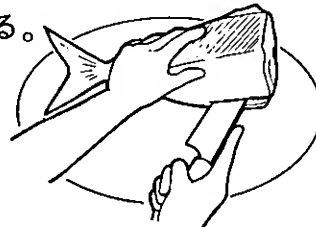
■焼くと、そったりして高くなるものは

- 切り目を入れたり、串を通す。



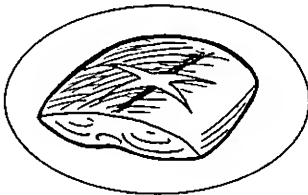
■厚みのあるものは

- 厚さを3.5cm(約1⅓インチ)以内にする。

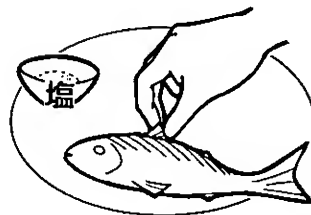


■美しく焼くコツは

- 表になる面に切り目を入れ、先に焼く。
- 尾・ヒレに塩をまぶす。(化粧塩)



火の通りもよい!



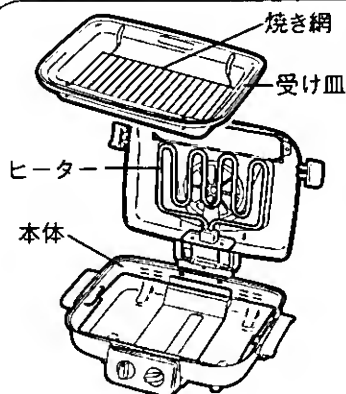
形がくずれず、こげない!

■魚は

- できるだけ新鮮なものを!

お手入れ

日常の手入れ



- プラグを抜き、各部が冷えてから。
- 使用後は早めに。
- 台所用洗剤とスポンジで。



ベンジン・シンナー
たわし・みがき粉
(表面を傷つけます)

焼き網・受け皿

- スポンジで洗う。

ヒーター・本体

- よく絞ったふきんでふく。
- ※ 水洗いしない。(故障の原因)

ふたの汚れがひどくなったら

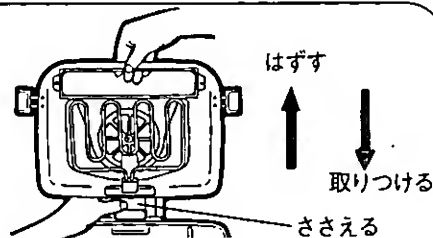
- ふたをはずし、分解して洗いきよく乾かす。(水分が残っていると、予熱時に排気口から蒸気が出ます)

※ ヒーターは水洗いしない。

※ 排気口、煙・ニオイフィルターは強くこすらない。

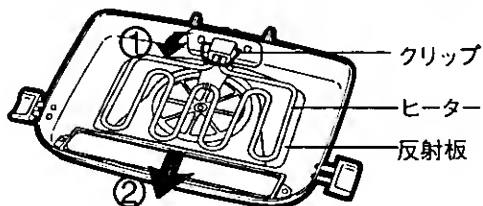
■ ふたのはずしかた

- まっすぐ立てて上に引く。
- 取り付けは、はずしかたの逆の要領で確実にはめ込む。



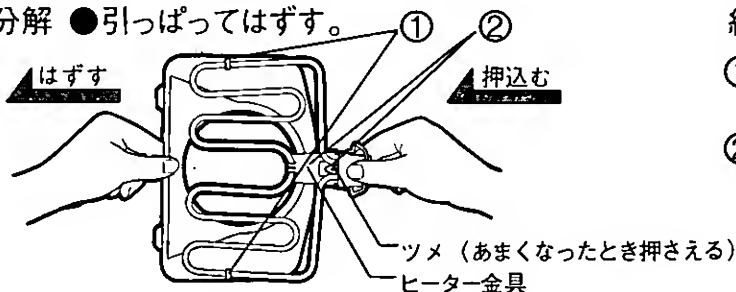
■ ヒーター・反射板のはずしかた

- ふたをはずしてから、クリップを倒して引出す。
- 取り付けるときは、カチッというまでクリップを立てる。



■ ヒーターと反射板の分解・組立

分解 ● 引っぱってははずす。



組立

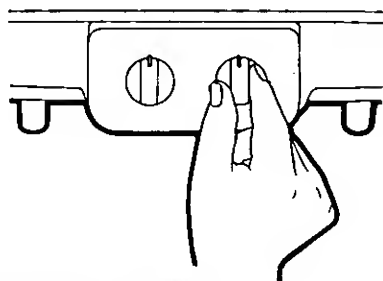
- ① ヒーター両側をヒーター受けに通す。
- ② 反射板をヒーター金具とツメの間にはめて押込む。

使用方法

1

打開開關預熱5分鐘
(在首次使用時或保養後。)

- 定時器扭到「5」

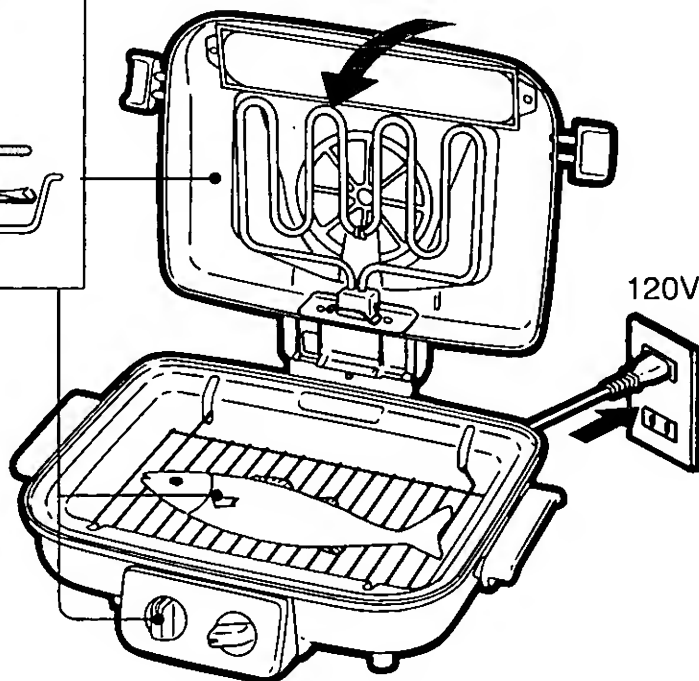
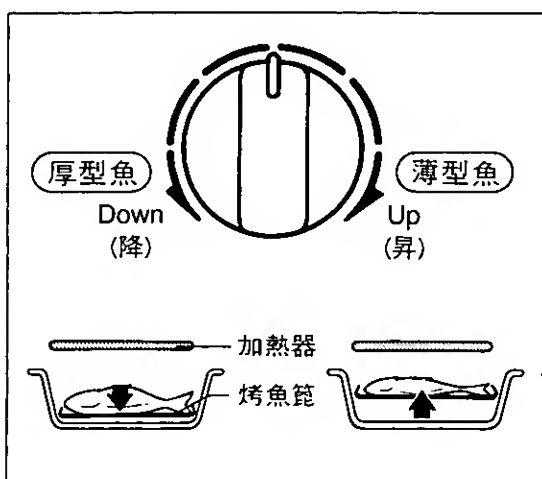


- 初次使用時，會從排氣口排出煙霧，但其現象並非故障。

2

魚放進去，蓋上上蓋，調節烤魚筴的高度

- 烤魚筴調節鈕按順時針方向調

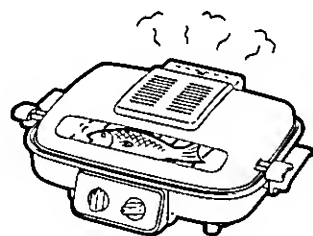


注意事項

- 這是高溫器具，因此過份加熱會導致裏面的東西起燃。使用時，請勿離開。
(離開時，一定關上定時器或開關。)
- 過份加熱後，打開上蓋，會有冷空氣進入，因此會竄出火苗。那時應趕快蓋上上蓋，關上開關，將插頭拔下來。

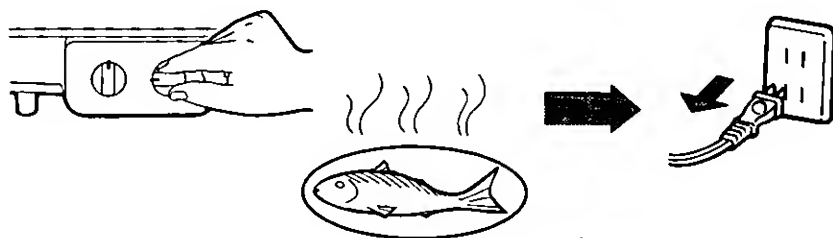
3 烤魚

- 上下面都使用定時器烤。
鳴時後確認顏色，再翻過來。



4 烤好了

- ①關上定時器
- ②取出魚
- ③拔掉插頭



烤魚時間的基準

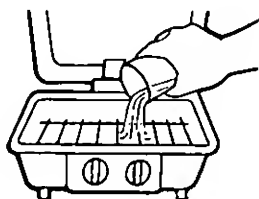
	時間(約)分	
	上面	反面
鹽烤鰻魚一條 (約23厘米長, 約200克)	6~10	3~6
鹽烤鮭魚 一片 (約60克)	3~7	2~5
鹽烤秋刀魚 一條 (約28厘米長, 約110克)	6~10	3~6
乾鰻魚 一條 (約16厘米長, 約70克)	3~7	2~5
佐料烤鰻魚 一片 (約80克) ●清烤了八成以後, 邊塗佐料邊烤, 使魚身表面發亮。	4~8	2~5
	(八成)	
鷄胸 (約15厘米長, 約10厘米寬 約4厘米厚, 約100克)	6~7	8~9
牛排一塊 (約20厘米長, 約7厘米寬 約2厘米厚, 約500克)	5~6	5~6

※魚數量多的時候, 多烤一分鐘

關於使用材料

■煙多或者脂肪多的魚

- 預熱之前，往接油汁盤加水(約200ml)然後烤



塗醬的魚，
塗佐料的魚(煙多)
秋刀魚、紗丁魚
(脂肪多)

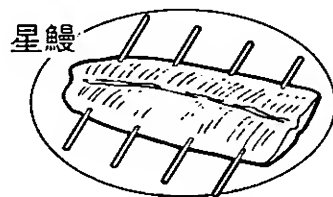
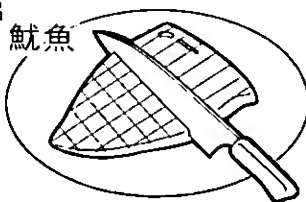
※接著烤的時候，每次應倒掉接油汁盤裏的油汁，加水。

※鹽烤、乾魚 不用水！

※魚的脂肪隨季節不同。

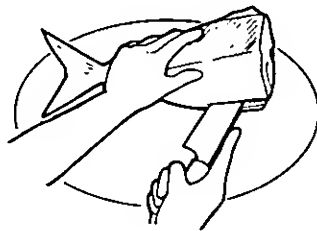
■烤的時候上翹變高的

- 劃出幾個大口子，或者穿成串



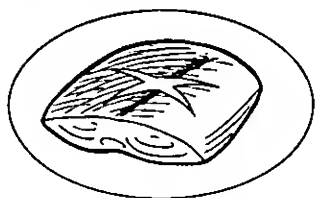
■魚身厚的

- 厚度應在3.5厘米(約1⅓英寸)以內

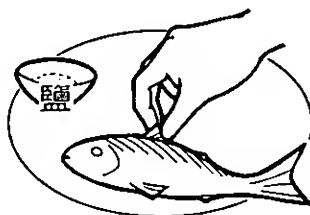


■烤法

- 魚身上劃出幾個大口子，先烤
- 魚尾、魚翅上灑鹽(防止烤焦)



容易熟



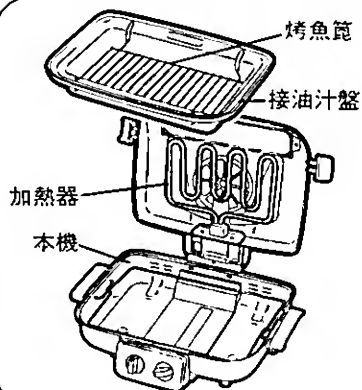
能保持原型，不會焦！

■魚

- 儘量用鮮魚

保養方法

日常的保養



- 拔掉插頭，使各件冷卻後
- 使用後儘早
- 用廚房用洗滌劑和海棉

烤魚筵・接油汁盤

- 用海棉洗

加熱器・本機

- 用擰乾的抹布擦掉

※請勿水洗(會造成故障的原因)



揮發油、稀釋劑、
炊帚、洗粉
(表面會劃出幾條劃線)

上蓋上很髒時

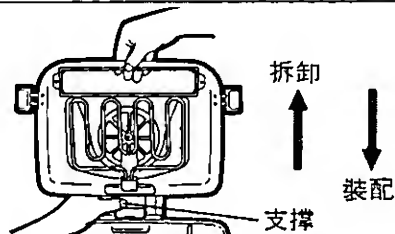
- 將上蓋拆下來，分別洗晾乾(若留有水分，預熱時會從排水口裏排出蒸氣來)

※加熱器勿用水洗

※請勿用力擦排氣口與煙、香過濾器。

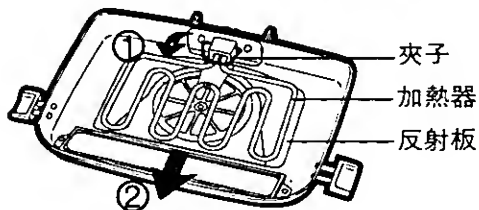
■上蓋的拆卸方法

- 直著向上拔
- 裝配與拆卸方法相反插進去



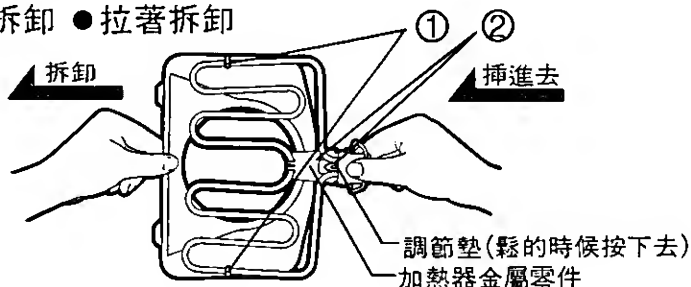
■加熱器、反射板拆卸方法

- 拆卸上蓋後，按下夾子取出來
- 裝配時，到有響聲為止把夾子豎起來



■加熱器和反射板的拆卸、裝配

拆卸 ● 拉著拆卸

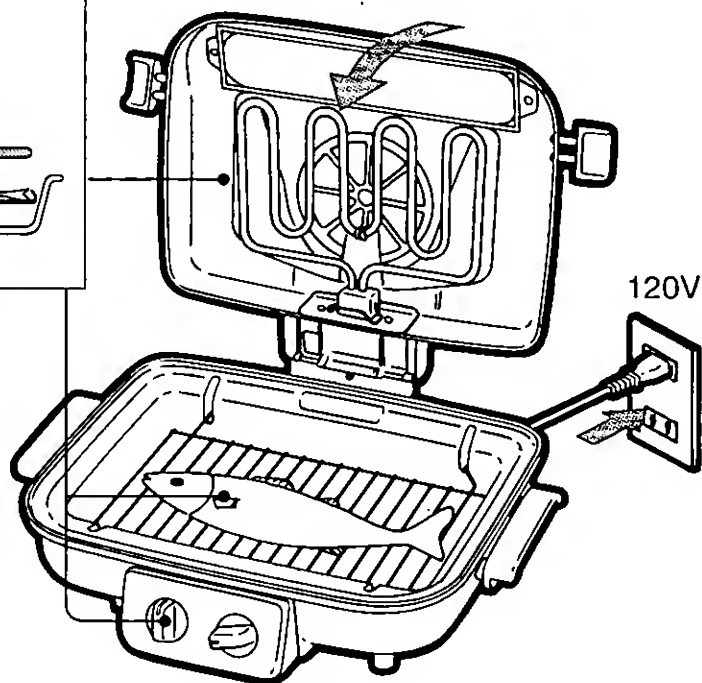
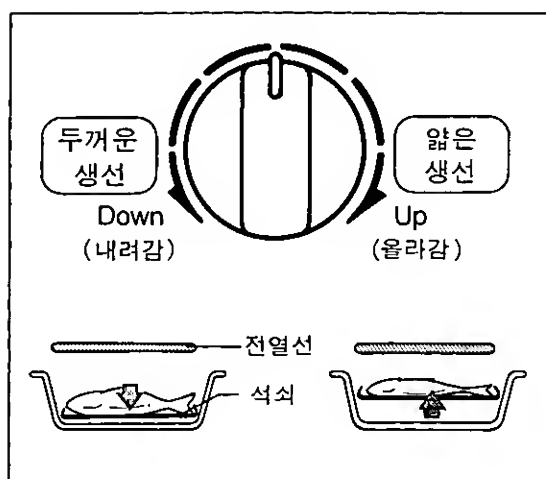
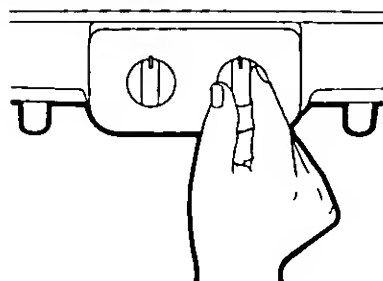


裝配

- ① 加熱器兩側繞過加熱器的支撐物
- ② 將反射板插進金屬零件和調節墊之間

사용방법

- 1 스위치를 넣어 5 분간 예열시킨다.
(처음 사용시 각 부분이 깨끗이 손질되어 있을 때)
●타임 스위치를 「5」로 맞춘다.
- 처음 사용하실 때에는 배기구에서 연기가 나지만, 고장이 아닙니다.
- 2 생선을 얹어 뚜껑을 닫은 후 높이를 조절한다.
●석쇠 조절손잡이를 돌려 조절.



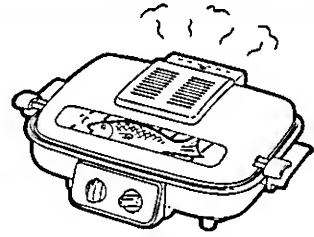
주의사항

- 고열 전열체 기구이므로 필요이상 가열시키면 음식물이 타버릴 경우가 있습니다. 조리중은 자리를 뜨지 마십시오. (자리를 뜰 때에는 반드시 타임 스위치 또는 스위치를 꺼 주십시오)
- 너무 가열시킨 후 뚜껑을 열면 공기가 흘러들어 불길의 번질 우려가 있습니다. 이러한 상태가 발생하면 즉시 뚜껑을 닫고 스위치를 끈 후 플러그를 빼 주십시오.

3

굽는다

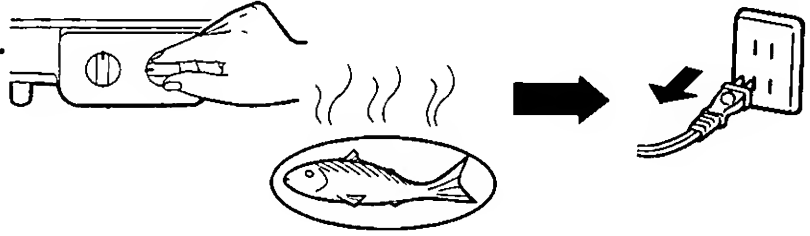
- 한면씩 타임 스위치를 맞추어 굽는다.
「징」이란 소리가 나면 구운 상태가
적당한지 확인하여 뒤집는다.



4

완전히 구워지면

- ① 타임 스위치를 끈다.
- ② 생선을 꺼낸다.
- ③ 플러그를 뽑는다.



굽는 시간의 기준

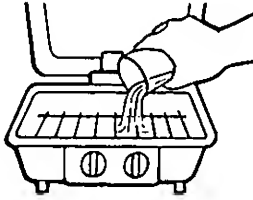
	시간 (약) 분	
	표면	뒷면
전갱이 소금구이 1 마리 (길이 약 23cm · 약 200g)	6~10	3~6
연어 소금구이 1 토막 (약 60g)	3~7	2~5
꽂치 소금구이 1 마리 (길이 약 28cm · 약 110g)	6~10	3~6
마른 전갱이 1 마리 (길이 약 16cm · 약 70g)	3~7	2~5
방어 양념구이 1 토막 (약 80g) ● 양념을 바르지 않고 그대로 8 할 정도 구운 후 양념장을 바른다.	4~8 (8 할 정도)	2~5
닭의 가슴살 (길이 약 15cm · 폭 약 10cm · 두께 약 4cm · 약 100g)	6~7	8~9
스테이크 한점 (길이 약 20cm · 폭 약 7cm · 두께 약 2cm · 약 300g)	5~6	5~6

※수량이 많을 때는 1분 정도 오래 굽는다.

조리재료에 대하여

■연기가 많이 나거나 기름기가 많은 생선은

- 예열 전에 받침용기에 물(약 200ml)을 넣어 굽는다.



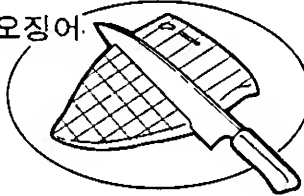
된장절임 · 양념구이
(연기가 많이 난다)
꽂치 · 정어리
(기름기가 많다)

- ※연이어 구울 때에는 구울 때마다 받침 용기의 기름기 등을 버려 새롭게 물을 넣는다.
- ※소금구이 · 어포 등은 물을 넣지 않아도 OK !
- ※기름기 등은 계절에 따라 달라집니다.

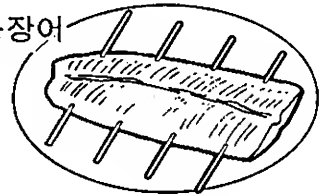
■구우면 활모양으로 휘어지는 것은

- 칼집을 내거나 꼬치로 꽂는다.

오징어

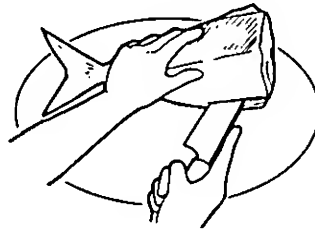


붕장어



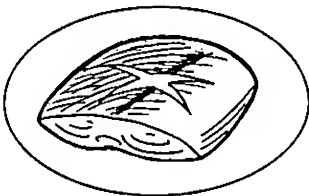
■두꺼운 생선은

- 두께를 3.5cm (약 1⅓인치) 이내로 한다.

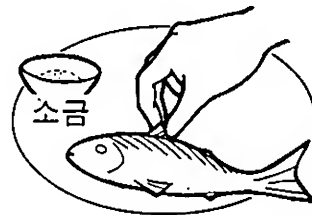


■먹음직스럽게 굽는 요령은

- 표면이 되는 쪽에 칼집을 내어 먼저 굽는다.
- 꼬리 · 지느러미에 소금을 친다. (화장소금)



불이 골고루 잘 스며든다 !



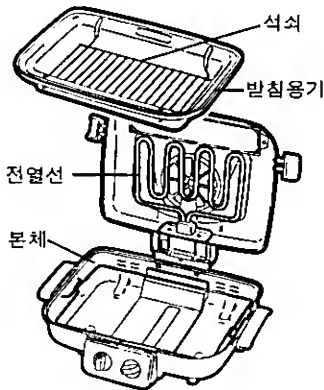
모양이 부서지지 않고 타지 않는다 !

■생선은

- 될 수 있는 한 신선한 것을 !

손질방법

평상시의 손질방법



- 플러그를 뺀 후 각 부분이 식어지면
- 사용 후에는 조속히
- 부엌용 세제와 스펀지로



- 석쇠·받침용기
- 스펀지로 씻는다

- 전열선·본체
- 꼭 째 행주로 닦는다.
- ※물로 씻지 않는다.(고장의 원인)

벤진·시너·
술·연마분(粉)
(표면을 손상시킵니다)

뚜껑이 매우 더러워 지면

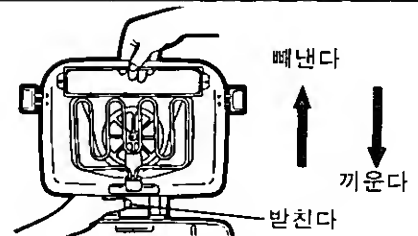
- 뚜껑을 빼고 분해시켜 깨끗히 씻은 후 물기가 없도록 건조시킨다.
(수분이 남아 있으면 예열시에 배수구로부터 증기가 발생합니다)

※전열선은 물로 씻지 않는다.

※배기구, 연기·냄새제거 필터는 강하게 문지르지 않는다.

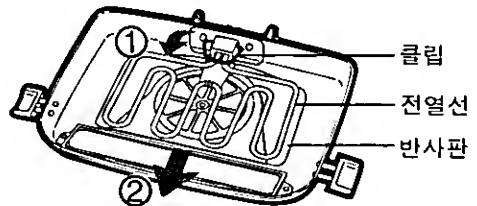
■뚜껑을 빼는 방법

- 똑바로 세워 위를 향해 뺀다.
- 끼울 때에는 뺄 때와 반대요령으로 정확히 끼운다.



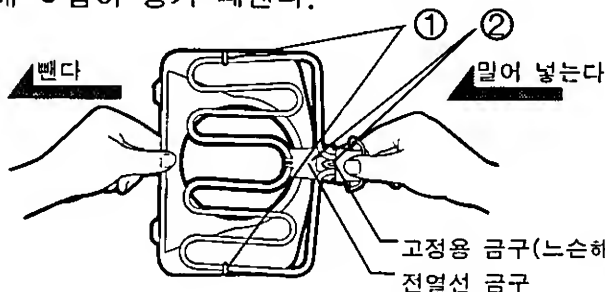
■전열선·반사판을 빼는 방법

- 뚜껑을 뺀 후 클립을 밑으로 내려 뺀다.
- 끼울 때에는 「찰칵」 소리가 날 때까지 클립을 세운다.



■전열선과 반사판의 분해·조립

분해 ● 잡아 당겨 뺀다.



조립

- ① 전열선 양쪽을 전열선 회로에 끼운다.
- ② 반사판을 전열선 금구와 고정용 금구 사이에 끼워 넣는다.

Never repair/modify the roaster by yourself.
It is extremely dangerous.

■ **Contact your authorized National service-center for any repairs.**

- The plug or cord becomes abnormally hot.
- The power cord is damaged or power is not supplied when anything touches the power cord.
- The timer stops in the middle of operation.

■ **No problem with operation.**

- Smoke is produced at the first time it is used.
(Less smoke is produced later on.)
- Discoloration of the reflection plate.

お客様ご自身で修理されたり、手を加えたりすることは危険です。
絶対にしないでください。

■ **修理を依頼してください**

- 差込みプラグ・コードが異常に熱くなる。
- コードが傷ついたり、触れると通電しない。
- タイムスイッチが途中で止まる。

■ **使用上、さしつかえありません**

- 使用初めに出る煙。
(ご使用にともない、少なくなります)
- 反射板の変色。

請勿擅自修理或加工, 非常危險。

■ **請委託修理**

- 插頭、電線異常發熱。
- 電線有傷痕時不通電或接觸
- 定時器中途停止。

■ **可以繼續使用**

- 第一次使用時有煙排出。
(煙會越來越少)
- 反射板變色。

사용자가 함부로 수리하거나 변형시키면 위험합니다.
절대로 삼가하여 주십시오.

■ **수리를 의뢰하여 주십시오.**

- 삽입 플러그·코드가 너무 뜨거워진다.
- 코드에 금이 가거나 손을 대면 통전하지 않는다.
- 타임 스위치가 도중에서 멈춘다.

■ **사용상 별 문제가 없습니다.**

- 처음 사용시에 발생하는 연기(사용과 더불어 적어집니다)
- 반사판의 변색

Specifications 仕 様

規格 사양

Model No.	NF-RT300N
Power supply	120V AC 60Hz
Power consumed	900W
Dimensions (H x W x D) (approx.)	6.1 X 16.3 X 13.6 ins.
Dimensions of rack (W X D) (approx.)	10.6 X 7.4 ins.
Weight (approx.)	7½ lbs.
Cord length	39.4 ins.

品 番	NF-RT300N
電 源	120V AC 60Hz
消費電力 W	900W
大きさ (高さ×幅×奥行)	15.5 x 41.5 x 34.5cm
焼き網の大きさ (たて×よこ)	18.7 x 27.0 cm
質量 (重さ)	3.4 kg
コード長さ	1.0 m

型號	NF-RT300N
電源	120V AC 60Hz
消耗電力	900W
尺寸(約)	15.5 x 41.5 x 34.5cm
烤鱼籠尺寸(約)	18.7 x 27.0 cm
重量(約)	3.4 kg
電線長	1.0 m

모델 NO.	NF-RT300N
전원	120V AC 60Hz
소비전력	900W
크기 (약)(높이×폭 ×안쪽 길이)	15.5 x 41.5 x 34.5cm
석쇠의 크기 (약)(세로×가로)	18.7 x 27.0 cm
질량(무게) (약)	3.4 kg
코드 길이	1.0 m

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